

TAKEAWAY MENU

HELLO AUNTIE

SMALL

Spring roll (6pcs)
Crab 13, Taro 10

Rice paper roll (2pcs) (gfo)
Roast duck 13, tofu and shitake 11

Skewers: pork (3pcs), chicken (3pcs) or king prawn (2pcs) 17

Aburi corn cob, fermented chilli, butter, puffed wild rice (2pc) 12

Crispy twice cooked chicken leg 12

'Bo la lot' grilled ground wagyu wrapped in betel leaf 26

Smoked miso eggplant fritter, sesame, watermelon radish, ginger nuoc cham 19

MEDIUM

'Banh khot' coconut and turmeric pikelets, whole prawns, smelt roe (gf) 29

Sautéed calamari, cucumber, dill, orange, sate, garlic 28

Fried silken tofu, Sichuan pepper, black vinegar (vegan) 26

BIG

'Banh xeo' crispy coconut turmeric crepe w/ onion, bean sprout, jicama (gf) 20
Add tofu 6(gf), chicken 6(gf), pork 6(gf), prawn 7(gf), roast duck 9

D I Y rice paper roll kit 55

Vermicelli sheets

Prawn skewers

Chicken skewers

Pork skewers

Wagyu wrapped in betel leaf

Spring rolls

Twice cooked pork belly, onsen egg, cuttlefish jus, pickled onion(gf) 41

SALADS

Roast duck, seaweed, basil, banana blossom, viet mint, peanuts 28

Green papaya, mango, carrot, peanut, basil, cured wagyu,
shitake vinaigrette (gf) 23

Please be aware our kitchen handles allergens such as nuts, shellfish, gluten and egg. Whilst we take effort into accommodating to dietary requirements, we cannot guarantee that our dishes will be allergen free. No alterations to the menu. Prices are subject to change without notice. No split billing. **Credit and Debit cards incur a surcharge at our lowest cost of acceptance. 10% service fee** is added on public holidays and groups of 10 or more.

SIDES

Broccolini, X.O. sauce, tomatoes, basil (gf)	18
House made pickles (gf)	9
Egg noodles in garlic, chilli, soy dressing	13
Lettuce and herbs (gf)	3
Fried polenta cakes, shrimp paste mayo, rosemary, vietnamese coriander, chilli, fried garlic	16
Rice papers	2
Vermicelli sheets with shallot oil (gf)	8
White rice (gf)	4

NOODLES AND RICE

'Pho dac biet' angus beef, meatballs, brisket, beef rib, rice noodles, beef broth (gf)	21
'Pho ga don' rice noodles in beef broth with twice cooked chicken leg	17
'Vegan pho' vegetable stock, rice noodles, shitake, cauliflower, broccoli, tofu (gf)	22
'Bun thit nuong' rice vermicelli, carrot, daikon, BBQ pork, spring roll	20
'Bun bo la lot' rice vermicelli, carrot, daikon, ground wagyu wrapped in betal leaf	24
'Mi kho ga don' crispy twice cooked chicken leg with egg noodles, garlic, soy, chilli	17
'Red prawn egg noodle' sauteed red prawn, egg noodle, tomato, basil, garlic, chilli	25
'Wagyu egg noodle' charred wagyu, egg noodle, tomato, miso, basil, shallots, padano	16
Hokkien, shimeji, shiitake, stracciatella, truffle, onsen egg (v)	27
'Com dac biet' rice w/ bbq pork, pork rind, chicken loaf, pickles, Add fried egg +3	19
'Com ga don' rice w/ twice cooked chicken leg, housemade pickles	16
'Com bo luc lac' rice w/ seared black angus rump marinated in soy, garlic, sesame	18

TAKEAWAY MENU – VEGETARIAN/VEGAN

[If you are ordering off the vegetarian menu please let staff know]

HELLO AUNTIE

SMALL

Taro Spring roll (6pcs) (vegan)	10
Rice paper roll with tofu and shitake (2pcs) (gfo) (vegan)	11
Faux chicken skewers (3pcs) (vegan)	14
Aburi corn cob, fermented chilli, butter, puffed wild rice	12
Smoked miso eggplant fritter, sesame, chives, ginger nuoc cham	19

MEDIUM

'Banh khot' coconut and turmeric pikelets, shitake, tofu, pickled leek, tomato (vegan)	25
Fried silken tofu, Sichuan pepper, black vinegar, coriander (vegan)	26

BIG

'Banh xeo' crispy coconut & turmeric crepe, onion, bean sprout, jicama (gf) (vegan)	20
Add tofu and mushroom 6 (gf), mock roast duck 9	
Rice paper roll kit (vegan)	50
<i>Vermicelli sheets</i>	
<i>Faux duck duck fillet</i>	
<i>Faux pork skewers</i>	
<i>Eggplant fritters</i>	
<i>Spring roll</i>	

SALADS

Faux roast duck, seaweed, basil, banana blossom, Vietnamese mint, peanuts (vegan)	26
Green papaya, mango, carrot, peanuts, basil, shiitake vinaigrette (gf) (vegan)	21

Please be aware our kitchen handles allergens such as nuts, shellfish, gluten and egg. Whilst we take effort into accommodating to dietary requirements, we cannot guarantee that our dishes will be allergen free. No alterations to the menu. Prices are subject to change without notice. No split billing. **Credit and Debit cards incur a surcharge at our lowest cost of acceptance. 10% service fee** is added on public holidays and groups of 10 or more.

NOODLES AND RICE

'Bun thit nuong' rice vermicelli, carrot, daikon, bbq faux chicken skewers, spring roll (vegan)	20
'Com dac biet' rice w/ bbq faux chicken, faux roast duck, pickles (vegan), add fried egg +3	18
'Vegan pho' vegetable & mushroom broth, broccoli, cauliflower, tofu, oyster mushrooms	22
X.O fried rice with 60 degree egg, peas, corn and shallots (gf)	19
Thin egg noodle roasted garlic, chilli, basil, padano	15
Hokkien, shimeji, shiitake, stracciatella, truffle, onsen egg	27

SIDES

Egg noodles in garlic, chilli, soy dressing	13
Fried polenta cakes in fermented soy butter, chilli, garlic, lemongrass rosemary	16
Rice papers (gf) (vegan)	2
Vermicelli sheets with shallot oil (gf) (vegan)	8
Vegan pickles (gf) (vegan)	9
White rice (gf) (vegan)	4
Lettuce and herbs (gf) (vegan)	3